Fudge Warmer

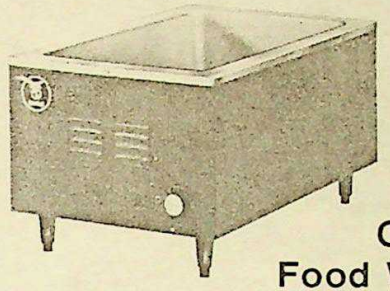
New Eagle Fudge Warmer — by Metal Masters. Heats fudge to precisely the right temperature and consistency. Fudge pump dispenser. Thermostatically controlled dial settings. Stainless steel, with back-lighted plastic covered full-color picture of hot fudge on vanilla ice-cream.

For information circle **31**

Soup Warmer

Metal Masters introduces an Eagle soup warmer that keeps soup at just the right serving temperature. Stainless steel, and thermostatically controlled, the unit displays a full-color, back-lighted picture of hot soup. Holds 11 quarts. Fully insulated. Enclosed tubular heating elements.

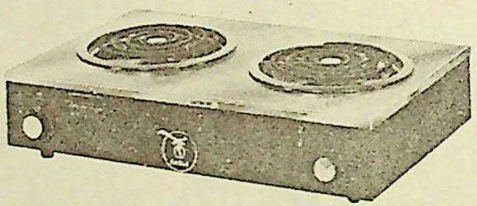
For information circle **32**



Vinyl Covered Food Warmer

This new Eagle food warmer, by Metal Masters, has all the regular features of the standard stainless steel model (hi-lo selections, automatic shut-off, etc.) plus an attractive vinyl woodgrained finish exterior. Features insulated tubular heating elements.

For information circle **33**



Vinyl Covered Hot Plate

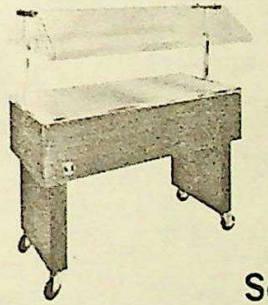
Metal Masters introduces an Eagle hot plate that is attractive as well as efficient. A handsome vinyl, woodgrained finish covers all sides of this basically stainless steel hot plate. Dial settings on broad or narrow side of units.

For information circle **34**

Counter Top Service Mate

New in Metal Masters' Eagle line, this counter-top model has the compact styling that will offer soups, stews and other hot foods. Features 2,3 or 4 insulated wells with optional stainless steel spillage pans. Also in the new Eagle line: Beef cutting-stand and cashier stand.

For information circle **35**



Cold-Pan Salad-Bar Service Mate

This unit completes Metal Masters' new modular, color matched line of portable floor-standing units. It's designed to hold salad bowls and condiments in a shallow field of ice. Stainless steel liner with wood-grained steel and vinyl-clad steel base. Optional features are available.

For information circle **36**

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Eagle Foodservice

Metal Masters

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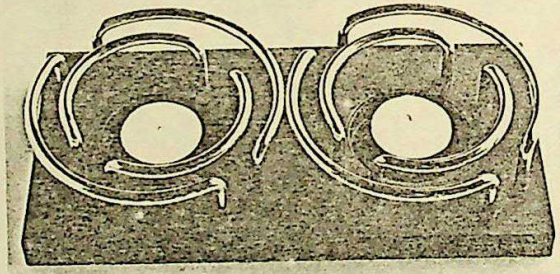
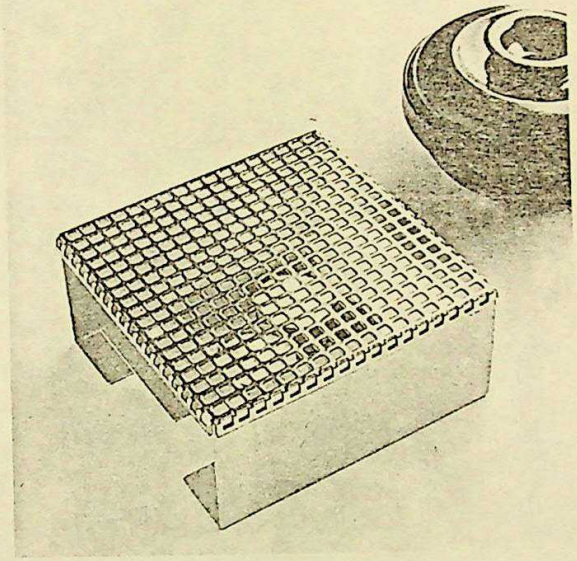
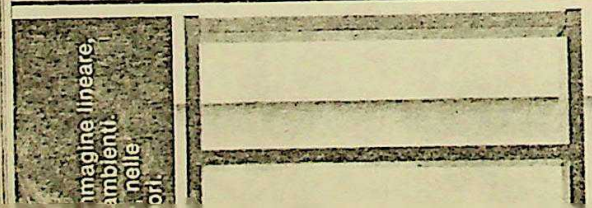
In queste pagine alcuni scaldavivande da tavola. Il primo qui sotto è doppio, di ghisa, ed è in vendita da **Koivu**. L'altro è prodotto da **Danese**, su disegno di Bruno Munari, ed è realizzato in alluminio anodizzato e lastra rimovibile di acciaio cromato; le maniglie sono ricavate nella base dello scaldavivande per ridurne l'ingombro. La pentola visibile nella stessa foto è la "Kokki": è di cordierite, un materiale che diffonde il calore in modo omogeneo. Prodotta da Arabia-Ar su disegno di Tapio Yli-Viikari, è in vendita da **Koivu**.

Here are some food warmers. The first on the left is a double one in cast iron and is on sale at **Koivu's**. *The other is made by* **Danese**, *on a design by Bruno Munari, and is in anodized aluminium and a removable sheet of chrome plated steel; the handles have been obtained from the base of the warmers to make it more compact. The saucepan in the same photo is "Kokki" which is made in a material which distributes the heat in a gradual homogeneous way. Made by Arabia-Ar on a design by Tapio Yli-Viikari, it is on sale at* **Koivu's**.

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